WARRANTY

The LEM Apple/Potato Peeler is guaranteed for one year against defects in material and workmanship. We will replace the unit or provide parts for defects occurring during the warranty period.

IF SERVICE IS REQUIRED

Most service issues can be resolved by replacing a broken or worn part. If this is not the case, you will be given instructions when you contact our service department at 877-536-7763.

LEM Products 109 May Drive, Harrison, OH 45030 • PH: 877-536-7763 • www.lemproducts.com

APPLE/POTATO PEELER

USE AND MAINTENANCE INSTRUCTIONS

PLEASE READ BEFORE OPERATING EQUIPMENT

KEEP OUT OF REACH OF CHILDREN. Handle the unit carefully. The blades are very sharp, avoid direct contact.

Please take a few minutes to review this information before you begin using your LEM Apple/Potato Peeler. With proper use and care it will serve you well for many years. It's so much fun and so easy to operate that you'll find the whole family wanting to help when there is produce to be peeled or sliced.

In one simple motion, you'll be able to:

- Peel, slice and core apples
- Just peel apples or potatoes
- Slice and core apples without peeling
- Peel and slice potatoes
- Slice potatoes without peeling

LEM Apple/Potato Peeler Use & Care Instructions

CAUTION! Please be careful when handling this machine - blades are exposed.

SET UP

1. Secure machine onto a clean, dry, smooth surface, such as a counter or table top, by turning the lever on the suction base.
2. Using a screwdriver, attach crank handle with the screw provided to the handle arm.
3. Check the alignment of the 3 pronged gripper fork and the position of the corer/slicer blade. (See diagram A&B.)

PEEL, CORE, AND SLICE

1. To release the groove clamp push down on the release switch, and pull the crank handle all the way back.
2. Push produce securely onto the 3 pronged gripper fork.
3. Turn the crank handle until the produce comes in contact with the blade. If necessary, change the depth at which the blade peels the produce by loosening the wing nut on the peeler blade and adjust the gap between the blade and blade shelf lip. (See diagram C.) NOTE: A little adjustment goes a long way.
4. To remove an apple core, release the groove clamp and firmly pull back on the crank handle. The apple core will pop off the gripper fork.

CORE AND SLICE ONLY

Carefully pull back on peeler arm and flip the retaining latch in place to hold the peeler arm in place. Leave corer/slicer blade in position.

PEEL ONLY

Loosen the corer/slicer blade wing nut and slide the corer/slicer blade out of the way and retighten the wing nut.

CLEANING

Immediately after use, rinse the machine with warm water and dry at once.
THIS MACHINE IS NOT DISHWASHER SAFE. Handwash only.

CHANGING THE BLADES

CORER/SLICER BLADE

1. When attaching this blade to the frame, make sure the 3 prong gripper fork is all the way forward by releasing the groove clamp.
2. Center corer/slicer blade over the 3 prong gripper fork and tighten the wing nut. (See diagram A.) NOTE: It is very important to attach the blade with the coring ring facing out, not toward the prongs. (See diagram B.)

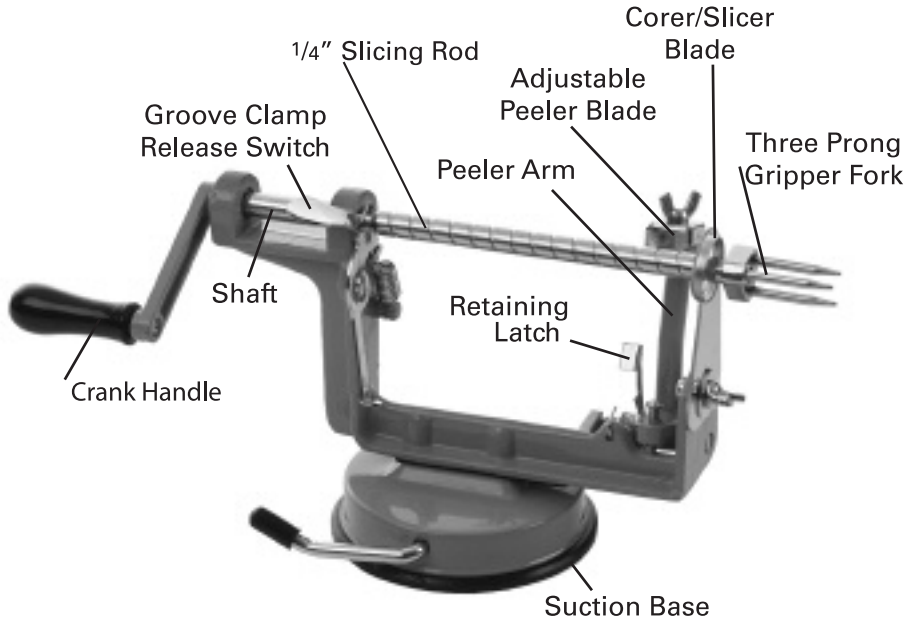
PEELER BLADE

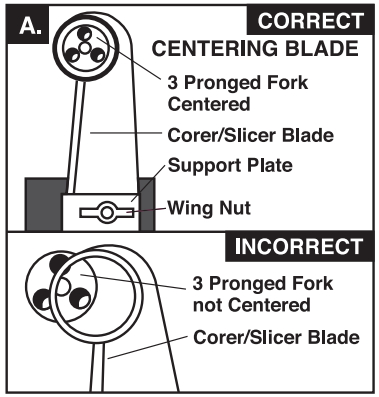
Loosen the wing nut to replace or adjust the blade. The blade can be adjusted for minimum to maximum peel thickness. (See diagram C.)

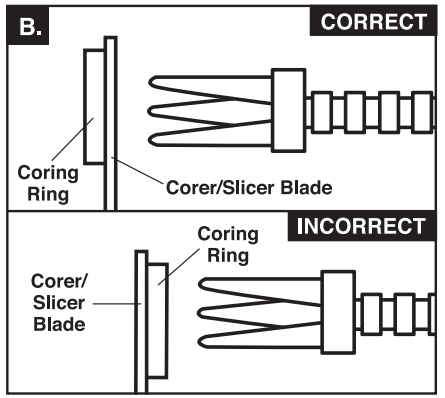
TROUBLESHOOTING

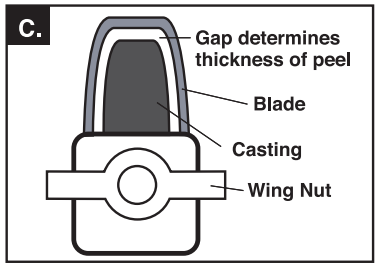
Problem	Solution
Unit will not peel	Three prong gripper fork must be centered through corer/slicer blade as in diagram A and peeling blade is set as in the diagram C.
Unit still will not peel	Adjust blade (See diagram C.) by increasing gap no further than 1/16" at a time. If the gap is too big it will gouge instead of peel produce.
Produce breaks up	Produce is too soft. Use only fresh, firm products.
Produce is not slicing	Corer/Slicer blade is on backwards. (See diagram B.)
Suction Cup won't hold	Rub a very small amount of petroleum jelly on Suction Cup.

LEM Apple/Potato Peeler Use & Care Diagrams









If you have questions or for information on ordering replacement parts, please contact LEM Products at 1-877-536-7763.

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